

4856.) "*Randal*. This is a beautiful tree and is giving wood that, here on the spot, is sold by the square inch. It is rather like hazelnut, perhaps nicer." (Vereertbrugghen.)

Nannorrhops ritchieana (Griff.) Wendland. (Phoeniceae.) 43281. Seeds of the **Mazri palm** from Saharanpur, India. Presented by Mr. A. C. Hartless, Superintendent, Government Botanical Gardens. A low gregarious shrub, ascending to 5500 feet in Baluchistan and Mekran, stemless ordinarily, but sometimes with a stem 10 to 20 feet long. The leaves are 2 to 4 feet long, grayish-green in color, and are beaten with a mallet to remove the fiber, which is used in making mats, baskets, etc. The fruit is a nearly round 1-seeded drupe. The flowers, leaf-buds, and fruits are eaten by the natives, and the seeds are made into rosaries. The reddish-brown wool of the petioles is impregnated with saltpeter and used as a tinder for matchlocks, and the whole plant when dried is used for fuel, in arid regions. In Europe it grows best in a compost of sandy loam, with good drainage, and is propagated by seeds and offsets. (Adapted from E. Blatter, Journ. Bombay Nat. Hist. Soc. vol. 21, pp. 72-76.)

Phytelephas microcarpa Ruiz & Pavon. (Pheniceae.) 43374. Seeds of the vegetable **ivory palm** from Pernambuco, Brazil. Presented by Mr. A. T. Haeberle, American Consul, at the request of the American Consul-General, Rio de Janeiro. This palm is found native along the banks of streams and on springy hillsides in the Peruvian Andes at an elevation of about 3000 feet, and is closely allied to the one which furnishes the vegetable ivory or *tagua* nut of commerce (*P. macrocarpa*), although it has smaller fruits. The slender inclined stem, sometimes absent entirely, grows up to 10 feet in length, and the fruits are about the size of a child's head, resembling externally some Annonas to such an extent that the Peruvians call them *Anon de palma*, but the palm itself is called *Yarina*. The thick furrowed rind is tough and is reddish within, and may be eaten, having a flavor of melon or mouldy cheese. The albumen of the unripe seeds is drunk while still watery, or eaten when it becomes fleshy, resembling in taste a coconut in like states, but when quite ripe is too hard for eating. (Adapted from description by Richard Spruce, furnished by C. B. Doyle.)